

# Easter 2016

A la Carte Entrée Includes Choice of Salad, Sorbet and Entrée

## Featured Drinks

(Not included in Fix Prix)

Cameron Lemonade – Vodka, Chambord, Lemonade	8
Kir Royal – Blackcurrant Liquor and Champagne	8
Cosmopolitan – Vodka, Roses Lime, Triple Sec & Cranberry Juice	8
Oban – Single Malt Scotch	12
Knob Creek Bourbon – Small Batch Kentucky Straight Bourbon	10

## First Course Selections - Appetizer - \$9

Baked Crab, Spinach and Artichoke Dip - Seasoned Blend of Sautéed Spinach, Artichoke Hearts, Gulf Crab and Cream Fromage and Asiago Topped with Parmesan, Baked and Served with Crostini

House Cured Salmon - Wild Atlantic Salmon Cured with Sugar, Pink Himalayan Sea Salt, Pernod, Cracked Pepper and Lemon Zest Served with Crusty French Bread, Capers and Whole Grain Champagne Mustard.

Mushroom Fontina "Strudel" - Wild Seasonal Mushrooms, Shallots and Fontina Cheese Baked in a Flakey Puff Pastry Shell and Finished with Brown-butter Vinaigrette.

## Second Course - Soup or Salad

(one soup or salad Included with entree)

Curried Sweet Potato Bisque – Roasted Apples and Sweet Potatoes Seasoned with Curry and Finished with a Touch of Cream	6
House Salad - Mesclun Greens, Tomatoes, Feta Cheese and Pine Nuts Tossed with our Balsamic Vinaigrette	7
Spinach Salad - Organic Spinach, Candied Bacon, Grape Tomatoes, Hard Cooked Eggs with Warm Bacon Dressing	7
Poached Pear Salad – Vanilla-Cabernet Poached Pear Served with Spiced Walnuts and Brie Cheese with Mulled-wine Vinaigrette	7

## Third Course - Intermezzo

Carrot-Orange Sorbet

## Fourth Course - Entrée

(Entrees are served with appropriate starch and vegetable)

### "Chesapeake" Bay Crab Cakes 30

Two Jumbo Lump Crab Cakes Lightly Seasoned to Enhance the Crab's Delicate Flavor Served with Roasted Sweet Pepper Aioli

### Prime Rib au Jus 35

Herb rubbed and slow roasted ribeye served with wild mushroom au jus and horseradish crème fraiche

### Pecan Salmon Tapenade 30

Atlantic Salmon topped with crushed pecans and broiled, served with sun dried tomato and olive tapenade and a splash of our roasted garlic dressing.

### House Smoked Pork Loin Chop 28

Slow smoked pork loin seasoned with cumin and celery seed topped with whole grain mustard and brown sugar glaze

### Filled Acorn Squash 26

Tender Roasted Acorn Squash filled with Sweetened Rice, Apples, Dried Fruits and Orange Zest

## Fifth Course Selections

### Dessert - \$8

**Chocolate Glazed Cheesecake** – New York Style Cheesecake Coated with Semi-Sweet Chocolate Glaze

**Crème Brûlée** – A Rich Vanilla Flavored Custard Topped with a Contrasting Layer of Hard Caramel.

**Pear-Apple Crisp** - Fresh Apples, Pears and Cranberries Seasoned with Brown Sugar, Nutmeg and Cinnamon and Topped with Oatmeal Crumb Topping; Served with House-made Cinnamon Ice Cream.

**Tiramisu** – Light Sweet Sponge Cake Dipped in Espresso and Coffee Liquor Layered Between Coffee Laced Mascarpone Cream.

6% Sales Tax and 20% service fee will be applied to all checks

**Sorry No Substitutions or Alterations**

No Split Entrees - One Check per Table

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*Children's Menu - 17*

(Plus Tax and Service Fee)

*Salad*

(included)

Apple Sauce

*Entree*

Chicken Tenders – Fritter Style Fried Chicken Tenders,  
Mashed Potatoes and Seasonal Vegetables

Personal Cheese Pizza – Individual Pizza Pies with a layer of  
Pizza sauce Topped with Mozzarella



**Cameron Estate Inn**  
&  
**Restaurant**

*Easter 2016*

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